

Roasted Jerusalem Artichokes

Ingredients:

- 1 pound Jerusalem artichokes, washed and sliced into even pieces
- 2 tablespoons olive oil
- Salt and pepper to taste

Directions:

Preheat your oven to 400°F (200°C).

- In a bowl, toss the Jerusalem artichokes with olive oil, salt, and pepper until they are evenly coated.
- Spread the Jerusalem artichokes on a baking sheet in a single layer.
- Roast the Jerusalem artichokes for 20-25 minutes, or until they are tender and golden brown.
- Serve the roasted Jerusalem artichokes as a side dish or as a snack.